

## 2021 Big Table Farm Pinot Gris

140 cases produced  
unfined and unfiltered  
label-snowberry from big table farm

This beautiful copper colored 'orange wine' is stunning from this warm complex vintage. We have been buying Pinot Gris from Brian and Jill O'Donnell at Belle Ponte for five years now and we couldn't be happier! They are also in the Yamhill Carlton AVA. We fermented with skins and stems per BTF normal, giving this wine its color and more importantly red fruited flavors and more texture and tannin than if we pressed and just used the juice to make white wine. This wine is perfect with crab as well as lots of other seafood.



tasting notes -

Inviting aromas dried cranberries and camomile tea with a hint of fresh rolls out of the oven. The mid palate is bursting with apricot and cherry with and just enough tannin to hold the fruit into a long lingering finish that has the perfect lift of acid that calls for another sip.

Big Table Farm is the collaborative effort of Brian Marcy and Clare Carver

-- we are a winemaker and an artist, we grow and produce what we love to eat and drink --

### **Our Farm**

We own and manage 70 acres in the northern Willamette Valley, where we raise animals and produce seasonable vegetables. If you visit us, you'll find free-range hens, pasture-raised pigs and grass-fed cows. We are building a managed intensive grazing system of farming that builds our soil, sequesters carbon, and moves us towards a healthy, sustainable and diverse farm.

### **Our Labels**

The art on our labels is drawn by Clare and is unique to each vintage. The labels themselves are made by hand using a letterpress and thick printmaking paper. After each label is applied by hand we carefully wrap each bottle in tissue to preserve the letterpress paper's texture and beauty. There is a product code on the bottom of each bottle so you don't have to unwrap them to identify the wines.



big table farm

